

Appl. No. : 10/589,154  
Filed : May 4, 2007

### AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A ready-to-use cold gelling pastry glaze composition, obtained by solubilizing a  $\text{Ca}^{2+}$  reactive low methoxylated-amidated pectin with a degree of methoxylation <50% and a degree of amidation up to 30% but not 0%, thereby obtaining a pastry glaze

- that before application, is liquid or semi-liquid in appearance at ambient temperatures below 35°C without gelling, and

- that has a brix of about 30° to about 60°,

- that has an acid pH, and

- that contains  $\text{Ca}^{+2}$  ions and/or other ions needed for jellification in an amount that is insufficient for jellification before application, wherein the level of free natural  $\text{Ca}^{2+}$  is up to about 50 ppm;

so that the glaze only jellifies at ambient temperatures below 35°C when applied onto a food product support, ~~wherein that provides~~ the extra amount of  $\text{Ca}^{+2}$  ions and/or other ions needed for jellification are naturally present in the food product.

2. **(Canceled)**

3. **(Canceled)**

4. **(Canceled)**

5. **(Previously presented)** The glaze composition of claim 1, which is a non-jellified thixotropic glaze.

6. **(Canceled).**

7. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin is a low methoxylated-high amidated pectin.

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8. **(Currently amended)** The glaze composition of claim [[8]] 7, wherein the pectin has a degree of methoxylation between about 20 and about 40%; and a degree of amidation between about 10 and about 25%.

9. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 28% and a degree of amidation of about 22%.

10. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 36% and a degree of amidation of about 14%.

11. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 25% and a degree of amidation of about 21%.

12. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of amidation of about 18%.

13. **(Previously presented)** The glaze composition of claim 1, wherein the  $\text{Ca}^{2+}$  reactive pectin has a degree of methoxylation of about 37% and a degree of amidation of about 15%.

14. **(Previously presented)** The glaze composition of claim 1, wherein the firmness of the gelling glaze is at least multiplied by a factor 2 after contact with the food product support.

15. **(Previously presented)** The glaze composition of claim 1, which forms a cut-able gel after contact with a food product support.

16. **(Canceled)**

17. **(Canceled)**

18. **(Previously presented)** The glaze composition of claim 1, wherein the glaze is suitable for glazing of food products with precision.

19. **(Previously presented)** The glaze composition of claim 1, further comprising another gelling agent and/or a viscosifier.

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20. **(Previously presented)** The glaze composition of claim 19, wherein the other gelling agent is selected from the group consisting of pectins, gellan gum, carrageenans, agar and alginates.

21. **(Previously presented)** The glaze composition of claim 19, wherein the viscosifier is selected from the group consisting of guar gum, locust bean gum, xanthan gum, modified cellulose and arabic gum.

22. **(Previously presented)** The glaze composition of claim 1, further comprising extra  $\text{CaCl}_2$  if the pectin is a lower  $\text{Ca}^{2+}$  reactive pectin.

23. **(Canceled)**

24. **(Canceled)**

25. **(Previously presented)** A food product that is glazed with the glaze composition of claim 1.

26. **(Previously presented)** The food product according to claim 25, wherein the glaze that is formed thereon is able to be cut, and allows division of the product in portions without the glaze flowing down.

27. **(Previously presented)** The food product according to claim 26 selected from the group consisting of a tart or pastry decorated with bakery cream, a fruit tart, a cake, viennoiseries, danishes and bavares.

28. **(Canceled)**

29. **(Currently amended)** The glaze composition of claim 28 1, with a brix of about 35° to about 55°.

30. **(Currently amended)** The glaze composition of claim 28 1, with a pH below 4.5.

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31. **(Currently amended)** The glaze composition of claim 28 1, with a pH below 4.
32. **(Previously presented)** The glaze composition of claim 1, with a free natural  $\text{Ca}^{2+}$  level of about 15 ppm.
33. **(Previously presented)** The glaze composition of claim 8, wherein the degree of methoxylation is between about 25 and about 37%, and the degree of amidation between about 14 and about 22%.
34. **(Previously presented)** A method for glazing a food product, said method comprising at least the step of applying the glaze composition of claim 1 onto a food product support, whereafter the gelling glaze forms a gel on said food product.
35. **(Previously presented)** The method of claim 34, wherein the support is selected from the group consisting of bakery cream, cakes, bread, danish pastry, puffed pastry, fruits and any combination thereof.
36. **(Previously presented)** The method of claim 35, wherein the fruits are selected from the group consisting of apricots, pineapple, pears, kiwis and oranges.
37. **(New)** The composition of claim 1, wherein the glaze jellifies within about 5 minutes to about 24 hours after application to the food product support.
38. **(New)** The composition of claim 37, wherein the glaze jellifies within about 0.5 hours to about 2 hours after application to the food product support.